

Cocktail (minimum 30 people)

H 1898
LA RAMBLA - BARCELONA

COCKTAIL 1

Cold delicatessen

Iberian Ham, rubbed-tomato with bread
Marinated salmon dice
Coca (savoury pastry) of mozzarella
and tomato and basil compote
Salmorejo shot with prawns
(cold tomato spread soup)

Hot delicatessen

Seasonal-mushrooms quiche
Crunchy *panko* breaded prawns
Acorn fed iberian ham croquettes
Scallop au gratin

Arròs del senyoret

(fish and seafood rice no shells)

Dessert

Strawberries, mascarpone
and pistacchio in a cup
Petit fours

Drinks

Mineral water
Cava Castell de Perelada Brut Reserva
White wine Perelada Jardins
Red wine Raïmat Abadia
Soft drinks and beers

46€ per person

COCKTAIL 2

Cold delicatessen

Acorn fed Iberian ham with toasts
Shot of foie, muscatel and cured beef
Beef carpaccio tartine with mustard
Smoked sardine and mango *Uramaki*
Red tuna *tataki* with wasabi mayonnaise
Prawns and wild mushrooms ravioli

Hot delicatessen

Red prawn thai shot
Octopus, pork chin and *parmentier* brochette
Crunchy zucchini and gorgonzola sandwich
Crunchy prawns with Kadaif pasta
Iberian pork meat and *brie* sandwich roll
Duck confit and mushroom delight

Dessert

Cheesecake and berries cup
Petit fours

Drinks

Mineral water
Cava Castell de Perelada Brut Reserva
White wine Perelada Jardins
Red wine Raïmat Abadia
Soft drinks and beers

52€ per person

COCKTAIL 3

Cold delicatessen

Acorn fed Iberian ham with tomato bread
Foie, cocoa and figs delights
Prawns, basil and lime carpaccio
Mini steak tartar
Red tuna *Sashimi*
Galician style clams in its juices

Hot delicatessen

Cuttlefish ravioli and Iberian meatball
Scrambled eggs with potatoes and ham
Crunchy scallop with pumpkin and lemongrass
Cod dice and its tripes
cooked in low temperature
Beef cheek with apple with Calvados
Mushrooms stuffed with lobster

Dessert

White chocolate flan with *kumquat*
Petit fours

Drinks

Mineral water
Cava Castell de Perelada Brut Reserva
White wine Perelada Jardins
Red wine Raïmat Abadia
Soft drinks and beers

65€ per person